## Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



U. S. DEPARTMENT

1.9 3 Nh

Monday, December 20, 1943

Subject: "FOOD GIFTS FOR CHRISTMAS." Information from the food distribution cials of the U.S. Department of Agriculture.

--00000--

CURRENT SERIAL RECORD

Let's agree that the spirit of Christmas giving is best the special thought for the one who receives it. But most of us are so busy this year and have so little time for sewing or knitting or other handwork, we can't show our Christmas spirit in the same ways we used to. Why not take a tip from farm homemakers, who have always exchanged good things from their kitchens and store-rooms at Christmas time?

Perhaps in the past you've thought of "kitchen gifts" as a last minute resort for a forgotten relative or an unexpected house guest. But in wartime, gifts of food help spread supplies and stretch ration points. You'll be surprised, if you've never given any before, how welcome your food gifts will be. Here are a number of suggestions gathered by extension workers of the U.S.Department of Agriculture:

If you have some of your own canned or pickled Victory Garden products to share with other branches of the family, or friends who did not have gardens last summer, they will surely "rise up and call you blessed." Or you may have put up a few more choice preserves or jellies than your household needs, or possibly some fruit juice or green tomato mincement. Such gifts are already on hand and need only a Christmas greeting tag to solve your gift problem. You would even have time still to make a little cranberry sauce of jelly to be used in the holidays, if you have the sugar to spare.

Have you a good stock of stored vegetables? Victory gardeners on the fringes of cities, as well as those in country areas planted a number of root vegetables

en transport de l'entre el merche entre l'adige de l'adige en de l'adige en la company de l'adige en l'adige e L'adige de l'adige de l'adige de la company de l'adige de l'adige en l'adige en l'adige en l'adige en l'adige L'adige de l'adige de l'adige de l'adige en l'adige en l'adige en l'adige en l'adige en l'adige en l'adige en

Service of the servic

ం పార్మాలుకోవాడుగా ఎక్కువ్వి కొర్కు ఎందు కుప్పుకోర్సుకున్నారు. అందు అయికు అయికి పారార్ స్టాన్స్ స్టాన్స్ కుప్ప మండుకోవాడుగా అన్నికోస్సుకోత్స్ ఎందుకోవాడ్ ఎందుకారణ స్టామిక స్టాన్స్ కుప్పుకున్నారు. మార్చ్ స్టాన్స్ స్టాన్స్ స

to this to a month with come is the commence of the commence of

avenu e numbro d'in distribue di prometanti e en la manda de l La companya de la manda de la companya de la manda de la manda

en de la financia de En la financia de la

in the control of the

the state of the s

last summer, and by now may find they have some they can pass along to others who could not make gardens last year. Your relatives who live in an apartment in the city won't be displeased at receiving a colorful box of home-grown carrots, beets, turnips, cabbage, celery and other good keepers, to say nothing of a few onions if you can spare any! And a mother with a large family should be wreathed in smiles if she gots a sack of potatoes with a "Merry Christmas" card on it. These foods are plentiful in the country, but in the city they must all be bought. Even if the price is not high, getting them is a weary chore for the city housewife. She may have to wait in line a half hour or more before she can carry her vegetables home for dinner. Having them in the house is literally a gift of time to her.

Next to Victory garden products and your own preserves or canned fruits and vegetables, you might consider baking a few Christmas gifts. How about homemade cookies or cakes? Steamed puddings? Gingerbread? Or make some unusual kind of bread with raisins or prunes or other dried fruit in it,---or mut bread, oatmeal bread, soy bread, cinnamon bread,---or just plain bread. Who wouldn't prize a fragrant loaf of homemade bread or a pan of refrigerator rolls all ready for the Christmas dinner? Of course, baked gifts have to be last minute gifts for the sake of freshness, so plan your time and your work accordingly.

Now for a tip or two from the Department's food distribution officials on other possibilities in food gifts, for those who can't spare time for baking or who have no extra pantry or store-room supplies to give. Many modern homemakers like to experiment with new foods and would be glad of a chance to try some of the recent newcomers to our American table. Perhaps you know someone who hasn't made the acquaintance of the new soya products---soya grits and flour, pancake mixes with soya, Soya noodles or spaghetti, dried soybeans, canned green soybeans, salted soys and soy crackers. Dress up a package or two of these with a "note of introduction" by way of Christmas greeting. Look around for other unusual foods--

for the first of t at wheels of ski same to be the second of th and the second s And the second s 195. . 

new dehydrated soups and legumes, for example, and dehydrated cranberries.

Or give nuts---a box of either shelled or unshelled nuts--- fresh or salted, They could be tree nuts or peanuts. Peanuts are abundant and reasonably priced this month. Be sure to put shelled nut meats in a tight container if they come in bulk.

Or you might give fruit, a box or basket of carefully selected fruits of the season. Some markets have persimmons, avocados, rare melons and choice grapes just now. Citrus fruits are "in" again, and you can get all kinds---oranges---grapefruit---tangerines---limes---lemons. Your gift could be as small as a box holding half a dozen limes or as large as a net bag holding half a crate of oranges or grapefruit.

Another possibility in some markets is a basket of mushrooms. In different parts of the country local specialties will be your choice. Whatever you can give without taking our overburdened shipping facilities takes that much strain off transportation.

A section of the control of the contro